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THE NATIONAL TURKEY IMPROVEMENT PROGRAM

U.S. Department of Agriculture

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Broadcast by Ruth Van Deman, Bureau of Human Nutrition and Home Economics, and Wallace L. Kadderly, Chief of Radio Service, in the Department of Agriculture's portion of the National Farm and Home Hour, Tuesday, October 5, 1943, over stations associated with the Blue Network.

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KADDERLY: Well now, Ruth, to go from food preservation to food production... what do you know about the new turkey improvement program?

VAN DEMAN: Why, I know that Secretary Wickard approved such a program last week. I know it's to be a part of the National Poultry Improvement Plan. And I know the purpose of it is to breed and raise turkeys that are meatier and better in other ways than the present run of turkeys. Is that enough to know about it?

KADDERLY: For your purpose, yes...that's a very concise digest of the facts. But I'm sure that turkey producers would like to know more about it.

VAN DEMAN: I'm sure they would too. What can you add?

KADDERLY: In the first place, I'll be a little more specific than you were about the <u>purposes</u> of the program. There are <u>two</u> main objectives. One, as you said, is to improve the market quality of turkeys. And the other is to cut down losses from pullorum disease.

VAN DEMAN: Make progress on those two objectives, and we'll produce more food.

KADDERLY: Exactly, and we'll produce more efficiently and more profitably. Well, so much for the objectives. Now, who's behind the program.

VAN DEMAN: And how the program got started.

KADDERLY: Committees of the National Turkey Federation and the administrators of the National Poultry Improvement Plan worked up the program. The federation approved it. Then the Bureau of Animal Industry of the Department of Agriculture recommended it to the Secretary of Agriculture, and he approved it.

VAN DEMAN: I suppose the turkey program will be administered like the rest of the National Poultry Improvement Plan.

KADDERLY: That's right. State officials will be in charge in the various States. The Federal Department of Agriculture will act as coordinating agency, keep records of progress and make available the results of research that are useful in turkey improvement work.

VAN DEMAN: Let's see...what else would I want to know about this if I were raising turkeys?

KADDERLY: I think you'd want to know about the three progressive stages of breeding improvement.

VAN DEMAN: Yes.

KADDERLY: And about the three pullorum-control classes.

VAN DEMAN: I'd like to know about the stages and classes, even though I don't intend to go into the turkey business.

KADDERLY: Well, the breeding stages are U. S. Approved, U. S. Certified, and U. S. Register of Merit. They primarily concern the meat production qualities of the birds.

The pullorum-control classes are U. S. Pullorum Tested, U. S. Pullorum Controlled, and U. S. Pullorum Clean. Only the breeding birds need to be tested, but they must be separated from all other poultry. In the pullorum testing, for turkeys only the standard tube agglutination test will be recognized.

Ruth, I think that covers about <u>all</u> the main features of the turkey improvement program.

VAN DEMAN: Except where to get more information.

KADDERLY: Oh yes. Sources of more information are the Extension Poultrymen at the State Agricultural Colleges, State officials in charge of the national Poultry Improvement Plan and the Bureau of Animal Industry of the United States Department of Agriculture, here at Washington, D. C.

Now let's look at the market report.